



CANAPÉS MENU

£3.00 each | we recommend 6 pieces per person

RILLONS

Crispy pork belly
cracked black pepper

TARTARE DE BŒUF*

Hand-cut beef, baby gem lettuce
cornichons, capers, mustard

GOUGÈRE

Gruyère cheese puff, Mornay sauce

POULPE GRILLÉ

Grilled octopus, almond
rocket salad orange

PÂTÉ GRAND-PÈRE

Chef's creation, local and seasonal

HOMARD

Poached lobster, confit lemon, blinis

HUÎTRES

Market oysters
Mignonette dressing

HUMMUS

Spicy hummus, Socca chips

SHARING PLATTERS

£9.00 per person per item

DÉGUSTATION DE CHARCUTERIE

Home-made charcuterie with classic recipes
from Chef Gilles Verot, Paris

**consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

Bar Boulud London – Mandarin Oriental Hyde Park – 66 Knightsbridge – London SW1X 7LA



“CREATE YOUR OWN” MENU

LUNCH & DINNER

Three courses

Set Menu - Lunch £40 – Dinner £60
2 Options per course - Lunch £45 – Dinner £65
3 Options per course - Lunch £50 – Dinner £70
4 Options per course - Lunch £55 – Dinner £75

STARTERS

SOUPE À L'OIGNON

Onion soup, beef broth, gruyère & croûtons

CHARCUTERIE DU JOUR

Chef's creation, local and seasonal

SALADE PANZANELLA

Marinated heirloom tomatoes, sourdough croûtons, basil cucumber, red onion

SALADE MESCLUN

Mixed leaf salad, crudités, mustard vinaigrette

MAIN COURSES

CABILLAUD

Olive oil-poached cod, Provençale ratatouille

RIBEYE* (supp £5)

Pan-seared 12oz ribeye, Pommes Dauphine
watercress salad, Béarnaise, pepper or garlic butter sauce

LOUP DE MER

Baked sea bass, braised artichokes, Venus clams & parsley

YANKEE

Beef patty, iceberg lettuce, tomato, onion, pickles, sesame bun
(Cheddar cheese supp £1.00)

(Vegetarian plat du jour available upon request)

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SIDES

£10.00 each | We recommend one to share between four

POMMES FRITES
MIXED LEAF SALAD
SAUTÉED SPINACH
MUSHROOM FRICASSÉE
HARICOTS VERTS
POMMES DE TERRE RÔTIÉS

DESSERTS

CITRON NOISETTE

Lemon sponge, hazelnut praline & lime coulis

CHOCOLAT-CHOCOLAIT

Chocolate tart, milk chocolate ganache, brownie
cacao crumble & ice cream

GÂTEAU BASQUE

Traditional Basque cake, vanilla ice cream & pear cardamom compote

ASSIETTE DE FROMAGE

Chef's selection of artisanal cheeses
(supp £2.00)



TASTING MENU

£80.00 per person

To be taken by the entire table (available for a maximum of 20 guests)

AMUSES BOUCHE

Selection from the Chef

PATÉ EN CROUTE

Chef's creation, local and seasonal

LOUP DE MER

Baked sea bass, braised artichokes, Venus clams & parsley

TROU NORMAND

Mango sorbet & liqueur

CANARD

Red wine marinated Merryfield duck breast
beetroots & poached pears

CHOCOLAT-CHOCOLAIT

Chocolate tart, milk chocolate ganache, brownie
cacao crumble & ice cream



FEAST AT BAR BOULUD

£75.00 per person | designed to be shared (available to a minimum of 8 guests)

STARTERS

BURRATA

Burrata cheese, cherry tomatoes, rocket pesto

SUMMER MEZZE

Baba ghanoush, hummus, tzatziki, crudités, Lavash & Socca chips

ASSORTIMENT DE TERRINES*

Selection of home-made terrines

SALADS

Chef's selection

MAIN COURSES

(please select one main from the selection below a minimum of 72 hours in advance)

POULET ROTI

Whole roasted black leg chicken,
Chef's selection of seasonal sides, chicken jus

or

COTE DE BŒUF*

Chef's selection of seasonal sides
Béarnaise & Bordelaise sauce

DESSERTS

CHOCOLAT-CHOCOLAIT

Chocolate tart, milk chocolate ganache, brownie
cacao crumble & ice cream

GÂTEAU BASQUE

Traditional Basque cake, vanilla ice cream & pear cardamom compote

MACARONS

Selection of macaroons

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